

CHESTER'S

kitchen & bar

Ready, Set, Go!

gfo **CHICKEN LETTUCE WRAPS** / 12.95
shittake mushrooms, water chestnuts, peanut sauce, plum sauce, bibb lettuce

CALAMARI / 14.50
light cantonese breading, sweet pepper mix, scratch cocktail sauce

SPICY CHICKEN MEATBALL / 6 ea
red or white sauces, parmesan

BOURSIN ARTICHOKE DIP / 13.95
creamy, golden brown parmesan crust, garlic spinach, lavash chips

PULLED CHICKEN EGG ROLLS / 12.95
flash fried, sweet thai chili sauce, mustard sauce

gfo **ROTISSERIE CHICKEN WINGS** / 14.95
marinated, hand rubbed, grilled, choice of chipotle ranch, bang bang, bbq or amablu

gfo **CRISPY SHRIMP DEVILED EGGS*** / 11.25
exactly as it sounds, five deviled eggs

BRIE CHEESE CURDS / 11.75
light crispy batter, lingonberry ketchup

BEEF & AMABLU FONDUE / 18.95
seared tenderloin pieces, oven roasted tomatoes, sourdough toasts

Cauldron of Love

SIGNATURE VEGETARIAN CHILI
all but the kitchen sink in here! the flavor and the healthfulness will warm your soul! served daily **cup 6.50 / bowl 8.50**

MON: chicken tortilla

TUE: mushroom thyme

WED/THU: smoked gouda potato

FRI: shrimp corn chowder

SAT/SUN: lobster bisque **cup 7.50 / bowl 9.50**

CORNBREAD SKILLET / 10.95

signature recipe baked fresh daily served warm with maple butter

single wedge 3.50

Flatbreads

THAI CHICKEN / 12.95

pulled chicken, oven dried tomatoes, mozzarella, pineapple salsa, basil pesto, peanut sauce, fresh cilantro

CHARRED PEPPERONI / 12.95

oven dried tomatoes, sliced pepperoncini peppers, mozzarella, basil pesto, fresh basil

HEALTHY BOWLS

gfo steamed fresh chef's vegetable, lemongrass sauce, baby kale, edamame, toasted pepitas, cucumbers, plum sauce, grape tomatoes, quinoa

SALMON* / 21.95
charred corn salsa

SHRIMP / 17.50
charred corn salsa

CHICKEN BREAST / 16.50
roasted poblano salsa

FRESH VEGGIE / 15.50

Lettuce & Stuff

scratch made salad dressings: ranch, chipotle ranch, french, caesar, plum, balsamic vinaigrette, herb vinaigrette, raspberry vinaigrette, creamy wasabi, and a simple olive oil + balsamic vinegar

gfo **"I JUST WANT A SMALL SALAD"** / 6.95
mixed greens, tomatoes, cucumbers, bermuda onions, carrots, croutons

gfo **CAESAR SALAD** / 6.95
romaine, grated parmesan, croutons, grana padana

gfo **ICEBERG WEDGE** / 8.95
smokehouse bacon, tomatoes, scallions, amablu cheese dressing

gfo **BEET SALAD** / 8.95
red & golden beets, mixed greens, balsamic vinaigrette, feta cheese

GRILLED CHICKEN BREAST / 5.95

PULLED CHICKEN / 4.95

GRILLED SALMON* / 11.95

GRILLED SHRIMP* / 7.95

GRILLED STEAK* / 11.95

gfo **CRANBERRY WALNUT** *get started* 7.95 / 12.95
mixed greens, dried cranberries, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

gfo **RASPBERRY CHICKEN** / 15.95
pulled chicken, spicy walnuts, dried apricots, raspberry vinaigrette, amablu cheese crumbles

BEEF & BLUE / 19.95
6oz grilled sirloin, house greens, tomatoes, amablu cheese crumbles, chopped egg, bermuda onion, crispy onion strings, amablu dressing, balsamic reduction

gfo **BEET & QUINOA** / 14.95
shelled edamame, arugula, red bell peppers, feta cheese, toasted pepitas, balsamic vinaigrette

gfo **CHESTER'S CHICKEN CHOPPED** / 15.95
pulled chicken, granny smith apples, tomatoes, sweet corn, amablu cheese crumbles, egg, smokehouse bacon, herb vinaigrette

SANTA FE CHICKEN / 15.95
pulled chicken, tomatoes, grilled onion, cilantro, sweet corn, avocado, toasted pepitas, chipotle ranch, tortilla strips

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of foodborne illness.

gfo gluten free option available.

gratuity of 20% may be added to parties of 8 or more.

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Lunch is Served

served with choice of fries, cole slaw, cottage cheese, campfire beans, or fruit - sub tater tots or soup of the day / 2.50

WALLEYE TACOS / 14.95

cajun seasoned, crunchy slaw, charred corn salsa, queso fresco, wonton strips, avocado cream, lime vinaigrette, choice of side

BAJA CHICKEN TACOS / 12.95

crunchy slaw, poblano salsa, queso fresco, avocado cream, lime vinaigrette, choice of side

GRILLED FOUR CHEESE / 11.95

multi-grain bread, monterey jack cheese, cheddar cheese, parmesan cheese, american cheese, tomato
add smokehouse bacon / 1.95

OPEN FACE MEATLOAF / 12.95

grilled meatloaf, multi-grain toast, mashed potatoes, marsala mushroom sauce

MAC & CHEESE / 12.95

heavy cream, sharp cheddar cheese, toasted breading crust
add smokehouse bacon / 1.95
add pulled chicken / 4.95

TUNA MELT / 13.95

multi-grain bread, tomato, gruyere cheese, tillamook cheddar, choice of side

Two Hands

served with choice of fries, cole slaw, cottage cheese, campfire beans, or fruit
sub tater tots or soup of the day / 2.50

gfo gluten free bun available / 1.95

BLACKBERRY JALAPENO BURGER* / 16.50

brie cheese curds, blackberry jam, roasted jalapeños, candied bacon, brioche bun

gfo WILD MUSHROOM BURGER* / 16.50

shiitake, cremini & oyster mushrooms, gruyere cheese, lettuce
add smokehouse bacon / 1.95

CHESTER'S BIG MAC* / 21.95

two all beef patties, american cheese, russian dressing, grilled onion, lettuce, house pickles

gfo GRASSY GRASS FED BURGER* / 16.95

grass fed beef patty, baby arugula, avocado, lettuce, verde sauce

COWBOY BURGER* / 15.95

bbq sauce, crispy onion strings, bacon, tillamook cheddar, brioche bun

CHESTER'S TURKEY AVOCADO MELT / 14.95

wood fired rotisserie turkey, basil mayo, lettuce, tomato, monterey jack, multi-grain bread

gfo ROTISSERIE CHICKEN SANDWICH / 16.95

monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus, toasted french roll

REUBEN SANDWICH / 15.95

house made corned beef, caraway rye, sauerkraut, gruyere cheese, russian dressing

CAJUN WALLEYE SANDWICH / 15.95

broiled canadian walleye, cajun seasoning, lettuce, tomato, tarter sauce, french baguette

PRIME RIB FRENCH DIP / 19.95

slow roasted in house, french onion sauce, au jus, gruyere cheese, toasted french baguette

ROTISSERIE

gfo WOOD FIRED HALF CHICKEN / 24.95

we spin hand-rubbed, farm-raised, antibiotic-free birds all day on our Texas-made J & R Ranch rotisserie served with hand mashed potatoes, grilled asparagus, chicken jus
all white meat / 1.95

(rotisserie cooking may impart a slight pink color due to the spices and smoke. rest assured we check each bird for a safe temperature)

By Sea

PARMESAN CRUSTED WALLEYE / 29.95

canadian walleye, panko, parmesan crusted, rice pilaf, parmesan broccoli

PEPPERCORN SALMON* / 29.75

gochujang pepper crust, pan roasted, green cabbage, carrot, red pepper, scallion, sesame soy glaze, lemon butter sauce, herbed rice

FISH & CHIPS / 19.50

canadian walleye, craft beer batter, fries, scratch tartar sauce

JAMBALAYA* / 26.95

shrimp, scallops, fresh fish, andouille sausage, tomatoes, dirty rice

WALLEYE TACO BOWL / 16.95

crunchy slaw, charred corn salsa, queso fresco, avocado cream, dirty rice, avocado, tomatoes, fresh cilantro

TUNA POKE BOWL* / 20.50

baby kale, creamy wasabi dressing, carrots, cucumbers, wontons, avocado, quinoa, tomatoes, cilantro

Pasta

MINUTE CHICKEN / 21.95

panko, parmesan cheese breaded chicken breast, angel hair pasta, wild mushrooms, capers, fresh herbs, lemon butter sauce

BEEF STROGANOFF / 28.95

short rib meat, wild mushrooms, wide egg noodles, cream sauce

MEDITERRANEAN ANGEL HAIR / 16.95

roasted red peppers, garlic spinach, kalamata olives, oven roasted tomatoes, shallots, oregano, white wine, feta cheese

add pulled chicken / 4.95

add grilled shrimp / 7.95

add grilled salmon* / 11.95

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